Sandwich, Hot Pork and Cheese Sauce100

Number of Servings: 100 (221.45 g per serving)

Amount	Measure	Ingredient
26 2/3	lb	Pork, roast, top loin, lean, raw
100.00	svg	Cooking Spray, butter flvr, 1/3 sec spray
3 1/4	Tbs	Spice, garlic Powder
4 1/4	qt	Milk, 1%, w/add vit A & D
3.00	cup	Flour, all purpose, white, bleached, enrich
1/2	cup	Spice, mustard seed, ground
3 1/4	Tbs	Spice, onion, powder
2 1/2	qt	Cheese, Swiss, low fat, shred
100.00	ea	Buns, hamburger

Nutrients per serving

Nutrition Facts

Serving Size (221g)
Servings Per Container

Amount Per Serving

Calories 350	Calories from Fat 90
	% Daily Value*
Total Fat 10g	**15%**
Saturated Fat 3.5g	**18%**
Trans Fat 0g	
Cholesterol 70mg	**23%**
Sodium 310mg	**13%**
Total Carbohydrate 27g	**9%**
Dietary Fiber 1g	**4%**
Sugars 5g	
Protein 36g	

Vitamin A 2% • Vitamin C 0%
Calcium 25% • Iron 15%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300 mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Notes

* 1# AP Pork loin, boneless = .54 # cooked lean meat
* GROUND MUSTARD SEED is DRY MUSTARD
* 1 cup shredded cheese = approx 4 oz

DAY PRIOR, Spray pork loin with PAM spray, add a little water to the pan to keep the roast from sticking, roast pork loin, sprinkled with garlic powder, at 325 degrees F uncovered until meat thermometer registers 155 degrees F.
Remove from oven. Drain off any liquid. Cool roast and liquid separately, quickly (within 4 hours) to 41 degrees F.
Refrigerate overnight.

DAY OF SERVICE:
Prepare Cheese Sandwich Sauce:
Add flour, onion powder and dry mustard to 1/4 of volume of cold milk and stir into paste. Heat remaining milk. Add milk-flour paste, using wire whip.
Cook to desired consistency, then add shredded Swiss cheese and stir until melted. Use 1 oz ladle (2 T)(1 1/2 ladles/serv) to serve 3 T/serving.
Slice meat into 1 1/2 oz slices into counter pans. Add cooled saved liquid from roasting. Cover and heat to 165 degrees F.

TO SERVE: With tongs or gloved hand, open and place hamburger bun on plate. Place a 1 - 1 oz slice of pork on each half (2 slices or 2 oz/portion) of opened bun; ladle 1 1/2 oz (3 T.) hot Cheese Sandwich Sauce over each portion.

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